



A Mobile Food Units Plan Review and Permitting Process:

- Provide a detailed menu, as well as the anticipated volume of food to be stored, prepared, and sold or served.
- Provide a detailed written food flow process, including cooling any foods.
- Provide a detailed floor plan of food service operations and warewashing areas. The plan must be to scale and show the location of all food and beverage equipment, plumbing fixtures, sinks, water heaters, etc. A complete equipment list is also needed.
 - Self-closure devices on all exterior doors. Presence of screening or air curtains on serving windows. Screening material shall not be less than 16-mesh to each inch.
 - Provide floor, wall, and ceiling finishes of interior of mobile unit.
 - Provide lighting fixture specifications as to type and if fixture is shielded or to be installed with a shatterproof bulb.
 - Provide water heater specifications to include storage capacity and kilowatts or BTUs.
 - A three (3) compartment commercial sink with drain boards at each end is required. This sink must be seamless with rounded corners and be sized deep and wide enough to accommodate the largest utensils or small ware to be washed. Two drain boards must be provided, one on each end of the sink.
 - Location of hand washing sink installed on mobile unit. Hand washing sink must be always accessible to operator(s). Splash shields will be needed at hand basins if located within 18 inches of food preparation or food storage items/areas.
- A mobile unit must be readily movable and not directly connected or hard wired to public utilities. Appropriate quick connects must be used to connect to public utilities (fresh water, sewer, and electricity).
- Potable water must be provided to each sink by means of pressurized water system. The potable water tank must be made of a food grade material and must be installed at an angle with the outlet installed at the lowest section.
- A food-grade water hose shall be provided to fill the potable water tank. The hose should either be white or clear in color and must be stored in a sanitary manner when not in use.
- Unit must be equipped with a wastewater tank that is 15 percent larger than the potable water supply. **The tank must have an atmospheric vent installed at the top.** The wastewater tank must be emptied into an approved sanitary sewer. This location must be approved at the time of plan review.
- Metro Water Services must also approve the grease trap and commissary gray water disposal site prior to scheduling your final pre-opening consultation at the Metro Public Health Department. The number for Metro Water Services is 615-862-4590.

Metro Public Health Dept.
Mobile Food Unit Requirements



- A separate hose must be provided to empty the wastewater tank. This hose must be distinctly different in color or size from the potable water supply hose and must be stored in a manner to prevent contamination.
- A permit and approval by the Metro Fire Marshal for your propane tanks, fire extinguishers, and fire suppression hood vent system must also be obtained prior to the final consultation with the Metro Public Health Department. The number for Metro Fire Marshal is 615-862-5421. <https://epermits.nashville.gov/#/>
- A notarized commissary agreement or servicing agreement must be provided to the Metro Public Health Department. The commissary and servicing areas are the location where the wastewater will be disposed. **Metro Water Services must approve the site where the unit will be cleaned, serviced, and the wastewater emptied at the commissary or servicing areas. The sewer receptacle must be on the outside of the establishment.**
 - A commissary will provide additional food storage, food preparation, and warewashing. The commissary must be permitted by either the Tennessee Department of Health or the Tennessee Department of Agriculture.
 - A servicing area is an area where the mobile food unit will be cleaned and wastewater is properly disposed.
- Foods cannot be cooked, prepared, or stored at a residential home.
- Operate on a hard surface, such as concrete or asphalt.
- Post current health inspection and permit on the cart in customer's view.
- Once in operation, a copy of the notarized commissary or servicing agreement must always be available on the mobile food unit.
- Mobile food units that are quick connected to utilities must provide the Metro Public Health Department with a restroom agreement. A restroom for the mobile unit's employees must be within 500 feet from unit and accessible during all hours of operation.

Please review all the information carefully and when you are ready to submit plans, please fill out the form at this link: <https://redcap.health.tn.gov/redcap/surveys/?s=7DPA3PCEEWANDKTN> and click "Submit" at the bottom. The completed form will be reviewed and you will be contacted within a few days.

Feel free to contact our office at 615-340-5620 if there are any questions,